

# Drink Menu



## Beer

BOTTLES 6

Corona Extra Pale Lager  
Sweetwater 420 Extra Pale Ale  
Leinenkugel Summer Shandy  
Bad Seed Dry Hard Cider (gf)  
Magners Irish Pear Cider (gf)

DRAUGHT

Asahi Super Dry Lager  
Two Roads No Limits Hefeweizen  
New Belgium Fat Tire Amber  
Pint 5 Pitcher 16

## Cocktails

SANGRIA

Fresh pressed orange & lemon juice, triple sec  
Burgundy, Chablis, Ron Copa Rica, sugarcane juice.  
glass 10 half pitcher 18 full pitcher 38

MARGARITA

Fresh lime juice, triple sec, La Quiere agave wine.  
glass 10 half pitcher 18 full pitcher 38

MIMOSA

Champagne, fresh pressed Orange Juice or  
Apple-Beet Lemonade.  
glass 8 half pitcher 14 full pitcher 30

## Red Wine

BARKAN MALBEC | GALIL, ISRAEL

Dark & tannic with plum aromas.  
Pair with grilled foods & rich sauces.  
13.5% alc./vol. glass 8 bottle 32

MT. TABOR CABERNET SAUVIGNON/  
GALILEE. ISRAEL

Smooth, with undertones of raspberry, lavender & tobacco; nice  
zesty finish. Pair with thick soups, BBQ Seitan, rich, heavier  
dishes. 13.5% alc./vol. glass 8 bottle 32

VITKIN ROSÉ | MT. CARMEL, ISRAEL

Elegant, rich, robust, lovely nose of flinty minerals, ripe  
strawberries, cherries, blooming white flowers. 90% Grenache  
Noir 10% Carignan.  
Pairs well with everything.  
12.5% alc./vol. glass 13 bottle 52

## White Wine

BARTENURA PINOT GRIGIO | LOMBARDIA, ITALY

Dry, with pear & honeysuckle notes.  
Pair with salads and light tapas.  
12% alc./vol. glass 10 bottle 40

BARON HERZOG SAUVIGNON BLANC |  
CENTRAL CALIFORNIA

Light & crisp with notes of pear, lychee & fresh herbs. Pair with  
soups & paninis.  
13.5% alc./vol. glass 10 bottle 40



All beer, wine and cocktails are certified kosher.